RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	11/28/16	Time:	13:00	Collector:	Ginger V	Vilborn	
Tempera	ature Controls:	Raw: 3	37 °F	Processed:	36 °F	Size:	Pint
Process	or/Distributor:	MAPLE	VIEW FA	RM MILK CO		ID#:	37-090

Sample Receipt:

Date: 11/28	3/16 Time :	14:20		
Temperature	e: Raw:	2.8 °C	Processed:	0.2 °C
Received by	: Susan Bea	sley		

Environmental Microbiology

Sample Group: ES112816-0052

SAMPLE INFORMATION		RA	RAW AND PROCESSED DAIRY PRODUCTS			CONTAINERS				
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
2055	12/20	Quart	Buttermilk	Not Found		1 HSCC/g				
2056	12/11	Quart	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2057	12/13	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2058	12/21	Quart	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
2059	12/16	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2060	12/13	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2061		4 Ounces	In-plant Raw		Not Found		3300 PAC/ml			
2062		4 Ounces	Farm Raw		Not Found		4000 PAC/ml	190000		
2062a		1/2 Gallon	Glass Container						< 25	<5
2062b		1/2 Gallon	Glass Container						< 25	<5
2062c		Quart	Glass Container						< 10	<2
2062d		Quart	Glass Container						< 10	<2

SSF: 4100

Analyzed By:	Darneice Owens		
Plating Date:	11/29/16	Time:	08:20
Temperature w	hen Analyzed:	4.0 °	С

Approved By: Susan Beasley

Freak Brasley

CONTROLS:

PAC: 0 Air Density: 0	/15 min	Equip: 0 Diluent and NB:	0/0	
Incubation Temp		32.0 °C		
Inhibitor Test Use		Delvo P5		
Inhibitor Positive	Purple			
Inhibitor Negative	e Control:	Yellow		